

the
TIPPLING HOUSE
— Estd. 2012 —

Aberdeen Restaurant Week | Tuesday 2nd - Saturday 13th September 2025
3 Course + Amuse Booze £25 // 5 Course + Amuse Booze £35 // Cocktail Pairings £30
Head Chef: Stuart Galloway

Amuse-Booze | Our Bartender's 'Tot' of the Day

Starter

Poached Scottish Salmon, Potato Dauphine, Pickled Cucumber, Dill Creme Fraiche
Local Butcher Pork Belly, Red Cabbage, Golden Beetroot, Five-Spice Jus (*df, gf*)
Roast Squash, Baba Ganoush, Pomegranate, Blackberry, Almond (*vg, df, gf*)

Soup

Roast Cauliflower & Hazelnut Soup (*vg, df, gf*)

Main

Roast Hake, Haricot Bean, Clam, Chorizo, Tomato, Spinach (*df, gf*)
Braised Beef Cheek, Pickled Walnut & Bone Marrow Crust, Turnip Fondant, Crushed New Potato, Soy-
Buttered Cabbage
Truffle Polenta, Wild Mushroom, Shallot, Walnut, Leek (*vg, df, gf*)

Palate Cleanser

Ginger & Turmeric Root-infused Irn-Bru Granita (*vg, df, gf*)

Dessert

Coconut Rice Pudding, Honeycomb, Raspberry Compote (*vg, df, gf*)
Chocolate Orange Brownie, Vanilla Crème Diplomate (*v*)
Blue Murder Cheese, Toasted Brioche, Marmalade (*v*)

Please inform us of any allergies or dietary requirements upon booking. An optional 12.5% service charge is added to your bill. Please inform the team if you would prefer this to be removed. The three-course consists of either the starter/intermediate/main or the main/palate cleanser/dessert courses. Please note, trade/corporate discounts are not valid with the ARW tasting menu.

